

Buttery Apple Cinnamon Bake

with **Butter Buds**[®]

Group: Fruit

Number of Portions: 12

Size of Portions: 1/2 Cup



INGREDIENTS

MEASURE

Apples, Sliced
Brown Sugar, Packed
Butter Buds, Dry
Cinnamon Hard Candies
Buttermist[®] Food and Pan Spray

6 Cups
1/3 Cup
2 Tbsp.
1/3 Cup

PREPARATIONS

Spray 8"x8" pan with **Buttermist**. Set aside.

Put sliced apples in a large bowl. If using canned apples, drain thoroughly. If using frozen apples, thaw and drain thoroughly.

In a small bowl, mix together brown sugar, **Butter Buds** and cinnamon candies. Pour over apples and stir to blend. Pour apple mixture into prepared pan and bake uncovered at 350°F for approximately 40 minutes until apples are tender.

* Note: Cinnamon candies may not completely melt, but will continue to melt as the dish sets.

Stir well before serving.

Nutritional Information

Nutrients are based upon 1 Portion Size:

| | | | | | | | | |
|-------------------------------|---------|----------------------|----------|------------------|----------|---------------------------|---------|-------------------------------------|
| Calories | 88 kcal | Cholesterol | 0.00 mg | Protein | 0.16 g | Calcium | 7.77 mg | 0.73% Calories from Total Fat |
| Total Fat | 0.07 g | Sodium | 39.19 mg | Vitamin A | 2.20 RE | Iron | 0.08 mg | 0.12% Calories from Saturated Fat |
| Saturated Fat | 0.01 g | Carbohydrate | 22.44 g | Vitamin A | 20.90 IU | Water ¹ | 47.75 g | 0.00%* Calories from Trans Fat |
| Trans Fat ¹ | 0.00 g | Dietary Fiber | 13.22 g | Vitamin C | 2.20 mg | Ash ¹ | 0.12 g | 101.61% Calories from Carbohydrates |
| | | | | | | | | 0.71% Calories from Protein |

Allergens

Contains milk

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values



HACCP Process: #2 Same Day Service

2.17.15